

ALSACE TRADITION EDELZWICKER 2016



Several varietals have been chosen to be part of this blend: Auxerrois (cousin of the Pinot Blanc) for its personality and character, Muscat d'Alsace for its crispiness

The wine has a shiny pale gold color. It is aromatic and fragrant, reminiscent of roses, acacia blossoms, white peach and pear. Its dense bouquet is fresh, young and expressive.

It is a fleshy and opulent wine but without being heavy on the end and therefore preserving a fragrant and crisp finish.

To be drunk young because of its fruitiness and to be served as aperitif or with white meat and fresh cheese.



LAND

Exposure : East, South-East

Elevation: 210 to 310 m

Soil : clay and silt



ADVICE

Serving temperature: 12°C

Aging: 2 to 3 years

Dryness/Sweetness:

Wine with a dry spirit



OTHER INFORMATION

Content: 100ml

Alcohol: 12.5%